

Sassafras Café

BEVERAGES

Lemon Basil Spritz \$14

with speciality light up glass \$16

Dubuque Coffee \$3

Café Noir Dark Roast

Fleur de Lis Light Roast

Café Noir Decaf

Fresh Brewed Iced Coffee \$5

add on

Torani Syrups \$1.25

Vanilla

Hazelnut

Caramel

Fresh Brewed Iced Tea \$2.25

Mighty Leaf Hot Tea \$3.50

Organic Breakfast Tea

Organic Green Dragon

Chamomile Citrus

Masala Chai

African Nectar

White Orchard

Fresh Lemonade \$4

Smoothies \$7

Wine \$10 glass, \$28 bottle

Chardonnay

Pinot Grigio

Rose

Pinot Noir

Local Beers on Tap

(Changes Regularly) \$6.50

SANDWICHES AND SALADS

Chef's Choice of Daily Selection

Sandwiches \$9

Salads \$10

BAKERY

Assorted Pastries

(Baked Fresh Daily) \$3.75

Daily Pies \$5

Assorted Kettle Potato Chips..... \$3

GRAB AND GO

Kohana Brew in a Can..... \$6

Volcanic Black

Salted Carmel

Tahitian Vanilla

Assorted Canned Beers \$8

Canned Soda \$2.50

Bottled Water..... \$3

CHIHULY

IN THE GARDEN 2023

Sassafras Restaurant

FOOD




Ottoman Garden Salad.....\$16.50

Lemon-Herb Grilled Chicken over Fresh Greens, Heirloom Tomato, Cucumber, Red Onion, House Olives, Marinated Feta, Lemon Za'atar Vinaigrette, Pita Wedges

Garden Salmon Caesar.....\$15.50

Roasted Salmon Filet over Fresh Greens, our House-Recipe Dressing, Cheesy Croutons, Shaved Parmesan

Climatron™ Salad.....\$16.50

Fresh Greens, Mango, Avocado, Toasted Coconut, Spiced Macadamia Nuts, Passionfruit Vinaigrette   

Gnocchi with Lemon-Kale Pesto.....\$15

Asparagus, Rapini, Peas, Shaved Parmesan 

Grilled Chicken.....\$16

Served over Sesame Wheatberry Stir-fry with Scallions, Pea Tendrils, and White Beans, drizzle of Gochujang Aioli, Pinch of Kimchee

Vegetarian “Chicken” Curry.....\$16

Harvest Shreds Plant-Based Protein, Zucchini, Eggplant, Tomato, Peas, Jasmin Rice, Fresh Herbs and Naan 

Oven-Roasted Salmon Filet.....\$16.50

Tomatillo-Mango Salsa, Couscous Pilaf

Flatbread of the Day.....\$15

KID'S MEAL *Served with a side of chips or apple sauce*

Hot dog.....\$7

Cheese pizza.....\$7

SunButter and grape jelly on white bread.....\$7

BEVERAGES

Fountain Soda.....\$2.25

The Chihuly Lemon Basil Spritz.....\$14

with light up speciality cup.....\$16

Bottled Water\$3

 vegetarian  vegan  contains nuts  gluten free